

Title Effect of low temperature and modified atmosphere storage on longkong fruit (*Aglaia dookkoo* Griff.) quality

Author Mutita Meenune, Nattanan Wanagoon and Noorhuda Kama

Citation Abstracts Book, 6th International Postharvest symposium, 8-12 April 2009, Antalya, Turkey. 256 pages.

Keyword Low temperature; modified atmosphere; longkong fruit

Abstract

To prolong shelf-life of longkong fruit (*Aglaia dookkoo* Griff.), the combination of modified atmosphere packaging under 2 different low temperatures at 15 and 25°C were investigated. Longkong was separately packed in the Nylon/LLDPE bag. MAP containing 5%CO₂ + 5%O₂ under 12°C was found to be most effective in keeping the longkong fresh for 24 days with only 1 % of weight loss and having the L* a* and b* values of 42.77, 17.94 and 28.47, respectively. In addition, under this condition more significantly inhibited the enzymatic browning reaction, inhibited ethanol production in flesh and inhibited degree of firmness and decreased fruit decay than did other conditions during storage.